

Eduardo Preciado

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(323) 519- 0237

❖ Qualifications/Certifications

- ABC Bartending- Mixology Certification Program
- TIPS Certification eTIPS On Premise 3.0
- Strong oral and written communication skills
- Able to multitask in fast paced environments
- Fast learner and ability to produce quickly under pressure
- Outstanding interpersonal skills

❖ Work Experience

➤ Marbled L.A. Catering (Bartender/Server)

- Arranged bars for special events and private parties.
- Utilized knowledge of mixed cocktails and craft beers to serve customers
- Committed to providing exceptional customer service.
- Demonstrated ability to keep the bar organized, stocked, and clean

➤ Big City Staffing (Bartender/Server)

- Set up, monitored, and broke down banquet space
- Mix and serve cocktails to guests in a fast and accurate manner.
- Interact with and build a strong rapport with customers
- Took inventory of liquor and created consumption reports

➤ Cities Restaurant (Bartender)

- Followed pour standards, cash handling procedures, and liquor accounting to regulate pour cost
- Provided superior customer service in a fast-paced environment
- Overall breakdown including cleaning, inventory check, and restocking

❖ References:

➤ Tro DerSarkessian

- Marbled LA - Owner (818) 438-8812

➤ Dave Alvarez

- Big City Staffing – Manager (714) 916-9713

Bartenders Test

Score 31 / 35

Multiple Choice (6 points)

- b 1) Carbonation _____ the rate of intoxication.
 a) Slows down
 b) Speeds up
 c) Does nothing to
- b 2) What are the six most commonly used spirits?
 a) Sweet and Sour, Triple Sec, Grenadine, Midori, Lime Juice and Cranberry Juice
 b) Vodka, Whiskey, Gin, Bourbon, Rum and Tequila
 c) Chardonnay, Cabernet Sauvignon, Champagne, Merlot, Sauvignon Blanc, Zinfandel
 d) Kahlua, Vodka, Frangelico, Gin, Tequila, Spiced Rum
- b 3) You can accept an expired ID as long as all other information is correct.
 a) True
 b) False
- a 4) If someone has had too much to drink, serving them coffee will help sober them up.
 a) True
 b) False
- d 5) What are the acceptable forms of ID for Alcohol Consumption?
 a) State or Government Issued ID Card or Drivers License
 b) Passport or Passport ID Card (as long as it lists the person's date of birth)
 c) School ID or Birth Certificate
 d) A & B
 e) A, B & C
- b 6) If there is no shaker tin available to scoop ice for a drink, it is okay to use a glass.
 a) True
 b) False

2
94%

Vocabulary (9 points)

Match the word to its definition

c "Straight Up"

a.) Used to crush fruits and herbs for craft cocktail making

f Shaker Tin

b.) Used with the Shaker Tin to prevent solid material from entering a cocktail glass when poured

i "Neat"

c.) To serve chilled liquor in a chilled stemmed cocktail glass with no ice

a Muddler

d.) To pour $\frac{1}{2}$ oz of a liquor on top

b Strainer

e.) Used to measure the alcohol and mixer for a drink

e Jigger

f.) Used to mix cocktails along with a pint glass and ice

g Bar Mat

g.) Used on the bar top to gather spills

d "Float"

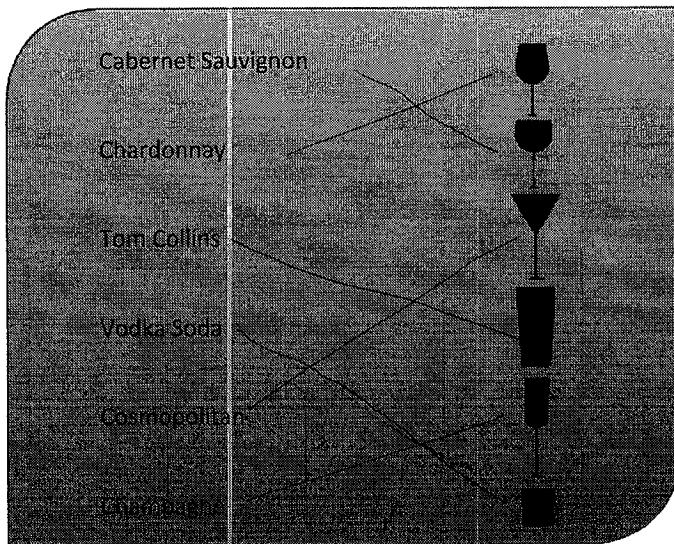
h.) Requesting a separate glass of another drink

h "Back"

i.) Means to serve spirit room temperature in a rocks glass with no ice

Glassware (6 points)

Match the correct glass to the drink



Answer and Question (14 points)

Provide examples of 3 brand name "top shelf" spirits (3 points): Belvedere, Don Julio, Johnny Walker

What are the ingredients in a Manhattan? Whiskey/Bourbon, Sweet vermouth, cherry garnish

What are the ingredients in a Cosmopolitan? vodka, triple sec, lime juice, cranberry

What are the ingredients in a Long Island Iced Tea? vodka, gin, rum, tequila, triple sec, sweet and sour, coke, lemon wedge

What makes a margarita a "Cadillac"? Grand Marnier and gold tequila

What is simple syrup? equal parts sugar and water

Is it legal to pour liquor from one bottle into another? What is this called? (2 points)

✓ ~~It's not~~: It's called 'marrying' the bottles. Yes as long as it's the same brand and type of liquor
Discard the ice. Clean the ice bucket - Inform management so they can ~~fix~~

What should you do if you break a glass in the ice? Inform management so they can ~~fix~~

When is it OK to have an alcoholic beverage while working? Never

What does it mean when a customer orders their cocktail "dirty"? they would like olive juice in their drink

What are the ingredients in a Margarita? tequila, triple sec, lime juice, sweet and sour

Servers Test

Multiple Choice

- d 1) Food is served on what side with what hand?
 a) On the left side with the left hand
 b) On the left side with the right hand
 c) On the right side with the left hand
 d) On the right side with the right hand
- d 2) Drinks are served on what side with what hand?
 a) On the left side with the left hand
 b) On the left side with the right hand
 c) On the right side with the left hand
 d) On the right side with the right hand
- a 3) Food and drinks are removed on what side with what hand?
 a) On the left side with the left hand
 b) On the left side with the right hand
 c) On the right side with the left hand
 d) On the right side with the right hand
- a 4) What part of a glass should you handle at all times?
 a) The stem
 b) The widest part of the glass
 c) The top
- d 5) When you are setting a dining room how should you set up your tablecloths?
 a) Neatly and evenly across the tables
 b) The creases should all be going in the same directions
 c) The chairs should be centered and gently touching the table cloth
 d) All of the above
- d 6) If you bring the wrong entrée to a guest what should you do?
 a) Go back into the kitchen and patiently wait in line behind the rest of the servers until it's your turn
 b) Inform the guests that you will bring the correct entrée once everyone else in the dinning room is served
 c) Try to convince the guests to eat what you brought them
 d) Go back into the kitchen to the front of the line and inform the expeditor that you need a different entrée

Match the Correct Vocabulary

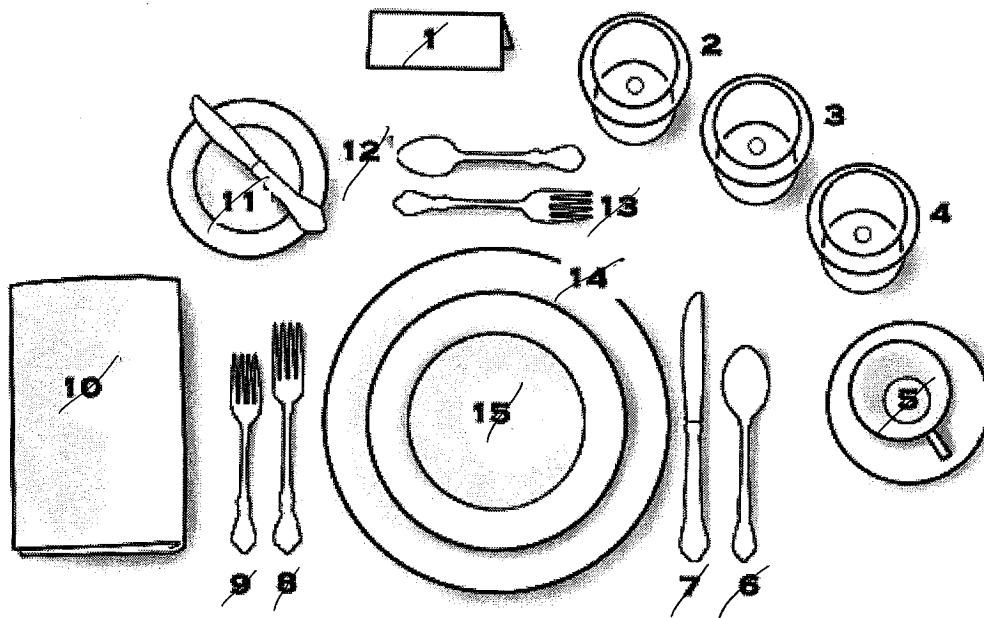
- D Scullery
E Queen Mary
A Chaffing Dish
B French Passing
G Russian Service
F Corkscrew
C Tray Jack

- A. Metal buffet device used to keep food warm by heating it over warmed water
 B. Style of service where food is prepared or served individually at the dinner table to fit the customer's specific taste (i.e. providing dressing and pepper for salad or handing out bread to each patron)
 C. Used to hold a large tray on the dining floor
 D. Area for dirty dishware and glasses
 E. Large metal shelving unit for prepared food to be held or for dirty trays to be stored
 F. Used to open bottles of wine
 G. Style of dining in which the courses come out one at a time

-5

86%

Servers Test



Match the Number to the Correct Vocabulary

<u>10</u>	Napkin	<u>8</u>	Dinner Fork
<u>11</u>	Bread Plate and Knife	<u>5</u>	Tea or Coffee Cup and Saucer
<u>1</u>	Name Place Card	<u>7</u>	Dinner Knife
<u>12</u>	Teaspoon	<u>3</u>	Wine Glass (Red)
<u>13</u>	Dessert Fork	<u>6</u>	Salad Fork
<u>6</u>	Soup Spoon	<u>14</u>	Service Plate
<u>15</u>	Salad Plate	<u>2</u>	Wine Glass (White)
<u>4</u>	Water Glass		

Fill in the Blank

1. The utensils are placed 12 to 15 inches inch (es) from the edge of the table.
2. Coffee and Tea service should be accompanied by what extras? Sugar and creamer.
3. Synchronized service is when: everyone busses or serves at the same time.
4. What is generally indicated on the name placard other than the name? Entree dinner or ~~all~~ dietary restrictions.
5. The Protein on a plate is typically served at what hour on the clock? 6 o'clock.
6. If a guest asks for a specialty dinner (i.e. Gluten-Free or Vegetarian) you should do what immediately?

yes get to kitchen

